

# FRESH VISION

REJUVENATING HOPE CURATED BY ADHIKA MAXI

**Tell us a bit about your background in the arts?**

**Can you share with us how you first got interested in art collecting?**

I am a chef and restaurateur based in Jakarta, Indonesia and I have been fortunate enough to be invited to cook private dinners in my clients' beautiful homes, many of whom happen to be art connoisseurs. I think someone who loves art also loves to eat well. Slowly through the years, my eyes were exposed to Botero, Murakami, Liechtenstein, Warhol, Affandi, Masriadi and more recently Bickerton, Yunizar, Erizal and Mangu Putra.

I was spoiled, loved every one of them and couldn't wait to see what's next. It became my ritual - to see Art, and then happily cook away the night, drinking vintage bordeaux along the way.

**Do you have a main philosophy or belief that guides your decisions as a chef and collector?**

As a chef, I feel in my 12 years career cooking, there are certain taste and flavour combinations in my dishes that were influenced by me being a boy from Jakarta growing up in Singapore, Perth, and New York. When diners eat in Union, one can feel this is an Adhika Maxi dish, combining roasted foie gras with the humble aromatic mie ayam. It's my personal memory of eating street side mie ayam and the taste of three Michelin stars fine dining.

The same with artists, when I see an Erizal's bold unapologetic paint, I instantly recognise it's Erizal. The same as the sculpture by Yunizar, instantly my mind thought of him when I saw the golden bird sculpture, Ayam Jantan.

**Can you share with us how your culinary work affects your exploration in visual arts (as a collector) and vice versa?**

When I saw my first Jackson Pollock, I was inspired to just drizzle herb oil and sauces in lines and droplets on the plates. Looking at Erizal, I was inspired to smear thick and creamy vegetables puree on my plates as an element of garnish. I was taught really early by the great Chef Marco Pierre White to let nature be the artist in cooking.

**What are you drawn to – your personal artistic tastes and style? Who are your top inspirations, whether in the arts, culinary field or any other fields?**

I am really inspired by the music I listen to, the way I dress and the mood I'm in. Recently I have been really into the band Phoenix from Paris all over again. Their 2013 album cover was a giant peach, a fruit I use a lot in my cooking.

Another one of my all-time favourite bands, the Strokes, just had an album out and guess what the cover is - an art piece by the late Basquiat! It's funny how everything seems to just correlate food, art and music

**Can you share with us the first time you encountered the works of Erizal As, Yunizar and Mangu Putra and what it is that moved you to follow their practice since that first encounter?**

I saw my first Mangu Putra in 2019, I was staring at the dark green forest painting of his. It's really intense and it felt surreal. I was really immersed and could imagine being there. I experienced my first Yunizar painting, and I thought how child-like, a cat is just a cat, no pretention and his works are fun.

**Why are these works by Erizal As, Yunizar and Mangu Putra important to highlight particularly at this moment in time to you? What message would you like to convey?**

In these uncertain times, the work of Yunizar really entertain, maybe because It offers child-like imagination. The piece by Erizal I have at home gives me a glimmer of hope for a better future to come - deep blue, vivid red and peachy white. Every time I gaze into it, it brings me to a better time, a time of optimism.

**With all the historic events happening in the world today, how can art and food contribute significantly to humanity to you?**

Even only for a while, looking at art or eating delicious food, drinking tasty pinot or aromatic sake can make you forget the uncertainty and definitely take the edge off. Keep us staying sane and rejuvenate hope for a better future.

**This is entirely optional, if it's a no, it is no problem at all. Adhika, being a chef is there a special and easy recipe you would like to share inspired by your curation that viewers can make at home?**

Take 3 fresh eggs, put some heavy cream and salt, cook over medium heat on a pan, keep stirring for 2 minutes and voila creamy scrambled egg. Add beluga caviar and put on Chopin on the playlist and enjoy!